



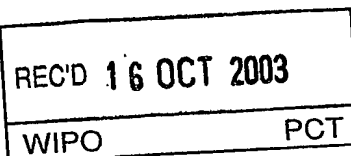
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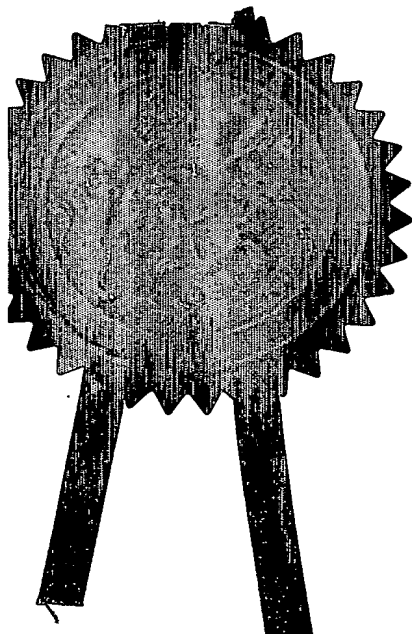


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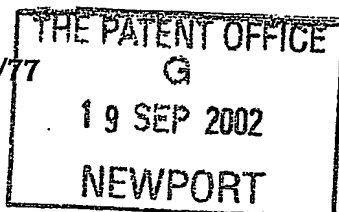
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Nijverheidsstraat 1
P.O. Box 9
4551 LA Sas van Gent
Holland

Patents ADP number (if you know it)

If the applicant is a corporate body, give the country/state of its incorporation

700624000]

4. Title of the invention

“Composition for replacing milk powder”

5. Name of your agent (if you have one)

**"Address for service" in the United Kingdom
to which all correspondence should be sent
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Stevens Hewlett & Perkins
1 St. Augustine's Place
Bristol BS1 4UD
United Kingdom

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Stevens Hewlett & Perkins

Date

18/09/02

STEVENS HEWLETT & PERKINS

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S.J. Wilkinson

0117 9226007

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Composition for replacing milk powder

CER-121

Technical field

The present invention relates to a composition useful as a protein source for use as milk powder replacer in feed and food applications. Furthermore, it relates to an economic process for preparing said composition.

Background of the invention

The products of the present invention find application as milk powder replacer. These products can be applied in feed and food products.

In relation to food applications, there is a big concern in finding suitable cheap products as milk replacers for babies, elderly persons and everybody in need for having appropriate intake of proteins.

In relation to animal feed, there is a big concern in feeding young animals, especially young ruminants however, other animals like pets are not excluded. Young calves, lambs and pigs depend on mother's milk to provide nourishment during the period when the rumen and other digestive functions have not yet developed. Young animals are therefore unable to utilize the feed consumed by adult animals. For calves this period comprises two stages. The first stage is the so-called pre-ruminant stage i.e. when the digestive functions are more akin to those of monogastric animals. During the second stage the rumen is developing but is not yet capable of fully performing the animals needs. Depending on the type of food offered and the intended use of the animals the pre-ruminant stage may be shorter or longer. Because of the high costs and inconvenience of feeding liquid cow's milk, artificial milk replacers have been developed. Milk replacers contain the following ingredients; milk proteins, fat, carbohydrates, vitamins and minerals. Milk proteins generally used are whey proteins and dried skim milk powder manufactured from cow's milk.

The physico-chemical and nutritional characteristics of the milk proteins have been shown to be of such a nature that replacement with other proteins gives rise to a lot of problems. When artificial milk replacers are made the finished product contains a series of components and care should be taken that the mixture has the right dispersibility, or solubility in water. Moreover, care has to be taken that the color, taste and smell are acceptable.

The supply and costs of skimmed milk powder make it attractive to try to find other protein sources for pre-ruminant or young ruminant feed purposes, and food purposes. A lot of effort has been spent on trying to find or develop suitable protein sources for example, efforts have been made to develop products starting from soya bean meal, from fish meal, and from microbial sources such as yeasts. It has turned out that the finding of a suitable alternative protein source is not a straightforward process. In particular problems have occurred with the solubility and suspendibility of products, moreover inadequate growth due to the presence of anti-nutritional factors and bad feed conversion has often been observed.

European patent EP 0 479 596 discloses a process for treating sources of vegetable protein and carbohydrate comprising, preparing an aqueous slurry of vegetable proteins and carbohydrates; adjusting the pH of the slurry between 3.5 and 6; pretreating the slurry with a viscosity reducing agent (an enzyme or an anti-oxidant); heating the slurry; cooling and hydrolysing with a hydrolysing agent from a source of alpha-galactosidase.

US patent 5,138,038 discloses protein partial degradation products obtainable from grain proteins by specific degradation treatment. The products are useful as quality improving agents for various food stuffs, as surface active agents and as dispersing agents for particles.

From the above references and in the general literature it appears that vegetable proteins are considered as an interesting protein source because they are cheap and available in large quantities.

However, a simple process for preparing a suitable composition completed with amino acids in liquid form, and minerals is needed.

The current invention provides a composition suitable as milk replacer in food and feed applications and a simplified economic process for preparing said composition is provided as well.

Summary of the invention

The present invention discloses a composition comprising cereal proteins, maltodextrins, and amino acids. It relates to a composition wherein cereal protein is wheat protein, preferably hydrolysed wheat gluten and/or maltodextrin has a DE of 3 to 10, preferably DE of 5. It further relates to a composition wherein amino acids are lysine, threonine, tryptophane, or mixtures thereof.

The current invention discloses a composition that is comprising

- a) From 20 w/w % to 70w/w% wheat gluten,
- b) From 25 w/w % to 70 w/w% maltodextrin,
- c) From 1 w/w % to 20 w/w% amino acids, and
- d) From 0 w/w % to 20 w/w% minerals.

The current invention is disclosing a composition that is comprising

- a) From 20 w/w % to 50 w/w% wheat gluten,
- b) From 30 w/w % to 70 w/w% maltodextrin,
- c) From 1w/w % to 5 w/w% lysine,
- d) From 0.3 w/w % to 5 w/w% threonine,
- e) From 0.05 w/w % to 2 w/w% thryptophane,
- f) From 0 w/w % to 5% w/w% calcium-based salts,
- g) From 0 w/w % to 10 w/w% phosphate-based salts, and
- h) From 0 w/w % to 5 w/w% sodium chloride.

The current invention is disclosing a composition that is comprising

- a) From 35 w/w % to 45 w/w% wheat gluten,
- b) From 45 w/w % to 55 w/w% maltodextrin,
- c) From 1w/w % to 5 w/w% lysine,
- d) From 0.3 w/w % to 5 w/w% threonine,

- e) From 0.05 w/w % to 2 w/w% thryptophane,
- f) From 0 w/w % to 5% w/w% calcium hydroxide,
- g) From 0 w/w % to 10 w/w% salts of phosphoric acid, and
- h) From 0 w/w % to 5 w/w% sodium chloride.

The current invention further relates to a process for preparing a composition of cereal proteins, maltodextrins, amino acids, and said process is comprising:

- a) Blending in liquid phase maltodextrin and cereal proteins, preferably wheat gluten,
- b) Increasing dry substance of liquid phase,
- c) Adding amino acids in liquid form for obtaining liquid composition,
- d) Optionally adding water soluble minerals for obtaining completed composition, and
- e) Drying of liquid composition or completed composition.

The current invention relates to a process wherein the drying of the liquid composition or completed composition is performed in a ringdryer.

The current invention further relates to a process comprising the following steps:

- a) Hydrolysing wheat gluten for obtaining hydrolysed wheat gluten of degree of hydrolysis (DH) between 3 and 15%,
- b) Hydrolysing starch to maltodextrin of DE of from 3 to 10,
- c) Blending in liquid phase hydrolysed wheat gluten and maltodextrin,
- d) Increasing dry substance of liquid phase to at least 55%w/w,
- e) Adding amino acids in liquid form for obtaining liquid composition,
- f) Optionally adding water soluble minerals for obtaining completed composition, and
- g) Drying of liquid composition or completed composition.

The current invention further relates to a process which is comprising the following steps:

- a) Hydrolysing wheat gluten for obtaining hydrolysed wheat gluten of degree of hydrolysis (DH) between 3 and 15%,

- b) Hydrolysing starch to maltodextrin of DE of 5,
- c) Blending in liquid phase hydrolysed wheat gluten and maltodextrin,
- d) Increasing dry substance of liquid phase to 60%w/w,
- e) Adding in liquid form lysine, threonine and tryptophane for obtaining liquid composition,
- f) Adding calcium hydroxide, salts of phosphoric acid and sodium chloride for obtaining completed composition, and
- g) Drying of completed composition in ringdryer.

The current invention further relates to the use of a composition comprising cereal proteins, maltodextrins, amino acids for replacing milk powder in food applications or feed applications.

The current invention relates to the use in feed applications suitable for young animals. These young animals can be calves, piglets, lambs or pet.

Furthermore, the current invention discloses a calf milk replacer comprising the following ingredients:

- a) From 0.2 w/w % to 20 w/w% wheat gluten, preferably hydrolysed wheat gluten,
- b) From 0.3 w/w % to 28 w/w% maltodextrin,
- a) From 0.01 w/w % to 8 w/w% amino acids,
- b) From 0 w/w % to 8 w/w% minerals,
- c) From 0 w/w % to 25 w/w% fats and/or oils
- d) From 20w/w % to 65w/w% whey powder, and
- e) From 0 w/w % to 20w/w% starch

Detailed description of the invention

The present invention discloses a composition comprising cereal proteins, maltodextrins, and amino acids.

The cereal protein which is used according to the present invention is selected from the group consisting of wheat, barley, rye, oats, sorghum and corn. Wheat proteins, such as wheat gluten are preferred.

Gluten can be wheat gluten defined as vital wheat gluten, fractions of vital wheat gluten, modified wheat gluten, (partially) hydrolysed wheat gluten and or mixtures thereof. Preferably hydrolysed wheat gluten is applied.

The current invention relates to a composition wherein cereal protein is wheat protein, more preferably hydrolysed wheat gluten and/or maltodextrin has a DE of 3 to 10, preferably DE of 5.

Maltodextrins are produced commercially by the controlled acid or enzymatic hydrolysis of starch. A hydrolysis product is characterised by its DE (dextrose equivalent) number. In fact, DE number is a measurement of the percentage of reducing sugars present in the syrup and calculated as dextrose on a dry weight basis.

Maltodextrins are characterised by a DE value between 0.1 to 20. The current invention preferably relates to maltodextrins of DE of 3 to 10, more preferably DE of 5.

It further relates to a composition wherein amino acids are lysine, threonine, tryptophane or mixtures thereof.

The current invention discloses a composition that is comprising

- a) From 20 w/w % to 70w/w% wheat gluten,
- b) From 25 w/w % to 70 w/w% maltodextrin,
- c) From 1 w/w % to 20 w/w% amino acids, and
- d) From 0 w/w % to 20 w/w% minerals.

In particular, the composition of the current invention comprises wheat gluten, maltodextrins, amino acids and eventual minerals, up to a sum of 100% w/w in total.

Individual amino acids or a mixture of amino acids are added to optimize the amino acid composition available in the wheat gluten component. Such an addition is done either before or after hydrolysis of wheat gluten.

The hydrolysis of the proteins or protein mixture of the present invention is performed by acid or enzymatic hydrolysis. In case of acid hydrolysis the solution is acidified to a pH below 3 and heated for a sufficient amount of time to hydrolyse the protein. In enzymatic hydrolysis the protein solution is brought to a temperature and pH which are adapted to the type of enzyme used. In general this is indicated by the enzyme supplier.

The hydrolysis is followed by determining the degree of hydrolysis (DH). The hydrolysis is allowed to proceed until a DH of between 3 and 15 %.

The enzymes used for the present hydrolysis are hydrolases generally peptidases (proteases). Suitable enzymes include Alkalase™, Neutrase™ etc. It is also possible to add transglutaminase.

The current invention is disclosing a composition that is comprising

- a) From 20 w/w % to 50 w/w% wheat gluten,
- b) From 30 w/w % to 70 w/w% maltodextrin,
- c) From 1 w/w % to 5 w/w% lysine,
- d) From 0.3 w/w % to 5 w/w% threonine,
- e) From 0.05 w/w % to 2 w/w% tryptophan,
- f) From 0 w/w % to 5% w/w% calcium-based salts,
- g) From 0 w/w % to 10 w/w% phosphate-based salts, and
- h) From 0 w/w % to 5 w/w% sodium chloride.

Such a composition can be completed by adding vitamins, flavours and/or trace elements.

The current invention is disclosing a composition that is comprising

- a) From 35 w/w % to 45 w/w% wheat gluten,
- b) From 45 w/w % to 55 w/w% maltodextrin,
- c) From 1 w/w % to 5 w/w% lysine,
- d) From 0.3 w/w % to 5 w/w% threonine,
- e) From 0.05 w/w % to 2 w/w% tryptophan,
- f) From 0 w/w % to 5% w/w% calcium hydroxide,
- g) From 0 w/w % to 10 w/w% salts of phosphoric acid, and
- h) From 0 w/w % to 5 w/w% sodium chloride.

The current invention further relates to a process for preparing a composition of cereal proteins, maltodextrins, amino acids, and said process is comprising:

- a) Blending in liquid phase maltodextrins and cereal proteins, preferably wheat gluten,

- b) Increasing dry substance of liquid phase,
- c) Adding amino acids in liquid form for obtaining liquid composition,
- d) Optionally adding water soluble minerals for obtaining completed composition, and
- e) Drying of liquid composition or completed composition.

A homogeneous mixture of the components to be co-dried has to be made prior to entering the dryer.

The current process allows the blending in liquid form and although the dry substance is increased before adding additional amino acids, the amino acids nevertheless can be added in liquid form and the homogenisation of the mixture is easily reached. There is no problem of incompatibility of powder size etc since everything is added in liquid form. The type of mixing device or homogeniser is not critical as long as they are able to homogenize the mixture completely.

The drying step can be performed with any type of dryer. A ring-dryer, a pneumatic conveying dryer or a spray dryer are all suitable equipments for drying the liquid or completed composition. Preferably the drying of the liquid or completed composition is performed in a ringdryer. The process can be more efficient by applying the ringdryer.

The drying temperature should be limited to avoid a dark colored product in case of co-drying carbohydrates (e.g. maltodextrin and protein (Maillard reaction)).

After drying it is necessary to cool the product to avoid brown coloring in case of carbohydrate/protein combination. Any type of cooler can be used, even a pneumatic conveying system is sufficient.

The current invention further relates to a process comprising the following steps:

- a) Hydrolysing wheat gluten for obtaining hydrolysed wheat gluten of degree of hydrolysis (DH) between 3 and 15%,
- b) Hydrolysing starch to maltodextrin of DE of from 3 to 10,
- c) Blending in liquid phase hydrolysed wheat gluten and maltodextrin,
- d) Increasing dry substance of liquid phase to at least 55%w/w,

- e) Adding amino acids in liquid form for obtaining liquid composition,
- f) Optionally adding water soluble minerals for obtaining completed composition, and
- g) Drying of liquid composition or completed composition.

Hydrolysis of wheat gluten and hydrolysis of starch into maltodextrins can be performed co-currently or sequentially. Both hydrolysed products are then blended for obtaining a homogeneous suspension.

The hydrolysis of wheat gluten is followed by determining the degree of hydrolysis. The hydrolysis is allowed to proceed until a DH of between 3 and 15 %. The enzymes used for the present hydrolysis are hydrolases generally peptidases (proteases). Suitable enzymes include Alkalase™, Neutrase™ etc.

The current invention further relates to a process which is comprising the following steps:

- a) Hydrolysing wheat gluten for obtaining hydrolysed wheat gluten of degree of hydrolysis (DH) between 3 and 15%,
- b) Hydrolysing starch to maltodextrin of DE of 5,
- c) Blending in liquid phase hydrolysed wheat gluten and maltodextrin,
- d) Increasing dry substance of liquid phase to 60%w/w,
- e) Adding in liquid form lysine, threonine and tryptophane for obtaining liquid composition,
- f) Adding calcium hydroxide, salts of phosphoric acid and sodium chloride for obtaining completed composition, and
- g) Drying of completed composition.

In the process, step b) can be omitted and maltodextrin of DE = 5 which is available as such can be blended with the hydrolysed wheat gluten according to step c) of said process.

The current invention relates to the use of a composition comprising cereal proteins, maltodextrins, amino acids for replacing milk powder in food applications or

Example 1

Hydrolysis wheat gluten

Gluten was added to water at 58° C, progressively while stirring, to obtain a mix of 30% dry matter. 0.3% Alcalase, and 0.125% Neutrase, (NOVO) were added. Incubation occurred, while stirring, at 58° C, at pH 5.7-5.8, during 2h.

2. Starch hydrolysis

A starch slurry was brought to 30% dry matter. 0.135% Termamyl™ was added and 150 ppm CaCl₂. pH was adjusted to 5.9-6.1. The slurry was heated to 105° C by applying steam injection. The slurry was kept at 105° C during 20 minutes.

The enzymes were inactivated by bringing the slurry to pH 2.8-3.2 with HCl (10%). After 10 minutes the pH was increased to 4.5-5 by applying NaOH (10%) for obtaining maltodextrin.

Blending and concentration

40 parts of the slurry containing hydrolysed wheat gluten was blended with 49.6 parts of maltodextrin slurry, while stirring. Each slurry had a dry matter content of 30%.

The dry matter was increased from 30% to 56% dry matter in a wiped film evaporator under vacuum at temperature between 50 and 60° C.

The following ingredients were further added:

3.06 parts liquid lysine, 0.95 parts threonine, 0.16 parts tryptophane, 2.7 parts calcium hydroxide and 2.6 parts phosphoric acid were added.

The complete mixture was dried in a ringdryer. Air inlet temperature was 140° C, and air outlet temperature was 80° C. The dry matter of the final product was 95%.

Claims

1. A composition comprising cereal proteins, maltodextrins, and amino acids.
2. A composition according to claim 1 characterised in that cereal protein is wheat protein, preferably hydrolysed wheat gluten and/or maltodextrin has a DE of 3 to 10, preferably DE of 5.
3. A composition according to claim 1 or 2 characterised in that amino acids are lysine, threonine, tryptophane, or mixtures thereof.
4. A composition according to anyone of claim 1 to 3 characterised in that it is comprising:
 - a) From 20 w/w % to 70 w/w% wheat gluten,
 - b) From 25 w/w % to 70 w/w% maltodextrin,
 - c) From 1 w/w % to 20 w/w% amino acids, and
 - d) From 0 w/w % to 20 w/w% minerals.
5. A composition according to anyone of claims 1 to 4 characterised in that is comprising:
 - a) From 20 w/w % to 50 w/w% wheat gluten,
 - b) From 30 w/w % to 70 w/w% maltodextrin,
 - c) From 1w/w % to 5 w/w% lysine,
 - d) From 0.3 w/w % to 5 w/w% threonine,
 - e) From 0.05 w/w % to 2 w/w% thryptophane,
 - f) From 0 w/w % to 5% w/w% calcium-based salts,
 - g) From 0 w/w % to 10 w/w% phosphate-based salts, and
 - h) From 0 w/w % to 5 w/w% sodium chloride.
6. A composition according to anyone of claims 1 to 5 characterised in that it is comprising:

- a) From 35 w/w % to 45 w/w% wheat gluten,
 - b) From 45 w/w % to 55 w/w% maltodextrin,
 - c) From 1w/w % to 5 w/w% lysine,
 - d) From 0.3 w/w % to 5 w/w% threonine,
 - e) From 0.05 w/w % to 2 w/w% thryptophane,
 - f) From 0 w/w % to 5% w/w% calcium hydroxide,
 - g) From 0 w/w % to 10 w/w% salts of phosphoric acid, and
 - h) From 0 w/w % to 5 w/w% sodium chloride.
7. A process for preparing a composition of cereal protein, maltodextrin, amino acids and said process is comprising:
- a) Blending in liquid phase maltodextrin and cereal proteins preferably wheat gluten,
 - b) Increasing dry substance of liquid phase,
 - c) Adding amino acids in liquid form for obtaining liquid composition,
 - d) Optionally adding water soluble minerals for obtaining completed composition, and
 - e) Drying of liquid composition or completed composition.
8. A process according to claim 7 characterized in that in step e) the liquid or completed composition is dried in a ringdryer.
9. A process according to claim 7 or 8 and said process is comprising the following steps:
- a) Hydrolysing wheat gluten for obtaining hydrolysed wheat gluten of degree of hydrolysis (DH) between 3 and 15%,
 - b) Hydrolysing starch to maltodextrin of DE of from 3 to 10,
 - c) Blending in liquid phase hydrolysed wheat gluten and maltodextrin,
 - d) Increasing dry substance of liquid phase to at least 55%w/w,
 - e) Adding amino acids in liquid form for obtaining liquid composition,
 - f) Optionally adding water soluble minerals for obtaining completed composition, and

- g) Drying of liquid composition or completed composition.
10. A process according to anyone of claims 7 to 9 and said process is comprising the following steps:
- a) Hydrolysing wheat gluten for obtaining hydrolysed wheat gluten of degree of hydrolysis (DH) between 3 and 15%,
 - b) Hydrolysing starch to maltodextrin of DE of 5,
 - c) Blending in liquid phase hydrolysed wheat gluten and maltodextrin,
 - d) Increasing dry substance of liquid phase to 60%w/w,
 - e) Adding in liquid form lysine, threonine and tryptophane for obtaining liquid composition,
 - f) Adding calcium hydroxide, salts of phosphoric acid and sodium chloride for obtaining completed composition, and
 - g) Drying of completed composition.
11. Use of a composition comprising cereal proteins, maltodextrins, amino acids for replacing milk powder in food applications or feed applications.
12. Use according to claim 11 characterised in that said feed applications are suitable for young animals.
13. Use according to claim 12 characterised in that said young animals are selected from the group consisting of calves, piglets, lambs, and pet.
14. A calf milk replacer comprising the following ingredients:
- a) From 0.2 w/w % to 20 w/w% wheat gluten,
 - b) From 0.3 w/w % to 28 w/w% maltodextrin,
 - c) From 0.01 w/w % to 8 w/w% amino acids,
 - d) From 0 w/w % to 8 w/w% minerals,
 - e) From 0 w/w % to 25 w/w% fats and/or oils
 - f) From 20w/w % to 65w/w% whey powder, and
 - g) From 0 w/w % to 20w/w% starch

Abstract

The current invention relates to a composition of cereal protein, maltodextrin and amino acids. The composition is prepared according to a process wherein maltodextrin and cereal proteins are mixed and liquid amino acids are added, followed by drying to appropriate dry substance. The composition can be applied in food and feed applications as milk powder replacer.

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